

What's in the refrigerator?

Preparation:

Make three copies of the blank menu.

In class:

1. Tell your class you are going to review language around menus and restaurants.
2. Divide your class into 3 groups each with two to five people.
3. For 3 minutes, groups brainstorm a list of food and drinks that they have in their refrigerators and freezers at home and write it legibly on a separate piece of paper.
4. After 3 minutes tell them to pass their list to the next group.
5. Each group now has another group's list of food and drinks. Now hand out the blank menus, one per group. Tell them they are the chefs in a restaurant and have them make a menu from the food and drinks list, including 2 starters, 2 or 3 main dishes, and 2 desserts. They can also add the prices, and think of a name for their restaurant.
6. When each group has finished, they pass their menu on to the next group.
7. Now each group role-plays ordering a meal in a restaurant with the new menu. One person in the group is the waiter and the others are the restaurant guests. Make sure to change roles so that all group members have a chance to be the restaurant guest. Tell students this is a creative activity, so they might include details like being vegetarians, having forgotten their purse, etc.

→ *Teaching tip*

To make this role-play more authentic ask students to arrange tables and chairs in restaurant style. You could bring some blank A4 sheets and hang the names of their restaurants on the wall next to their tables.

→ *Extension activity*

If they want more practice, students can go to all three restaurants.

What's in the refrigerator?

Menu

Name of your restaurant	
<h1>MENU</h1>	
STARTERS	PRICE
_____	_____
_____	_____
_____	_____
MAIN DISHES	

DESSERTS	

